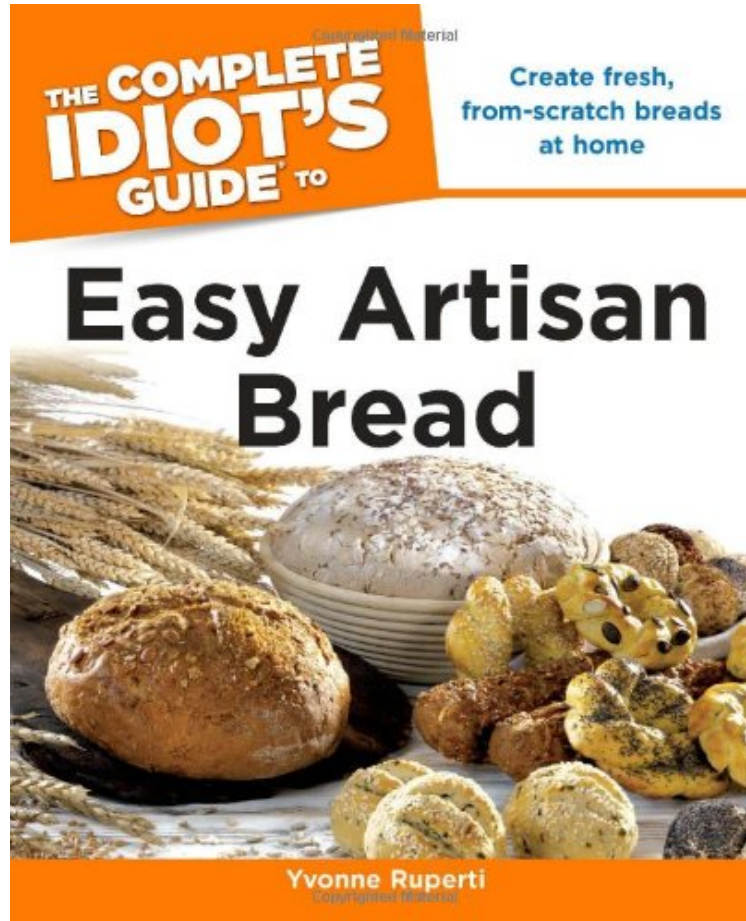


The Complete Idiot's Guide to Easy Artisan Bread

Yvonne Ruperti

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Yvonne Ruperti : The Complete Idiot's Guide to Easy Artisan Bread before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Complete Idiot's Guide to Easy Artisan Bread:

3 of 3 people found the following review helpful. Font OddityBy CeoraI have no problem with the book or its recipes, but for some reason in the Kindle Edition the font used in listing the recipe ingredients (crucial information) is tiny and does not re-size when the Kindle settings are changed. The ingredients also are not read by the text-to-voice feature. The ingredient listings seem to be an image rather than text. A minor annoyance. 1 of 1 people found the following review helpful. but for a one-volume guide to easy artisan breadBy anononymeMuch is redundant and found elsewhere, but for a one-volume guide to easy artisan bread, for a beginner, this is very good and simple. 1 of 1 people found the following review helpful. Title Says It AllBy HundedrekWe enjoyed watching Ruperti when she was a featured chef on America's Test Kitchen. In this book, she explains her no-knead technique which involves Biga and series of slow rises. The recipes really work. Serious bread hobbyists should consider her approach.

No knead to worry about baking perfect bread. In The Complete Idiot's Guide(r) to Easy Artisan Bread, Yvonne

Ruperti, master baker and test chef for Cook's Illustrated, offers readers the simplest way to learn the age old art of baking handmade breads and rolls made from scratch, using modern techniques that will have even novice bakers producing everything from dinners to peasant boules quickly and easily. Includes more than 50 recipes
Easy-to-follow instructions
Information on selecting and combining the perfect ingredients

About the Author Yvonne Ruperti completed the baking and pastry arts program at The Culinary Institute of America in Hyde Park, New York, and opened Desserticus, an award-winning gourmet bakery and cafe, in Stanfordville, New York in 2001. She is currently a test cook and writer for Cook's Illustrated and will be appearing as a guest chef on the 2010 season of public television's most watched cooking show, America's Test Kitchen.